



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Joe'Mar Hooper, MPA
Health Operations Administrator

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

KI O. LEE
GRACE GIFT SHOP
10850 W PARK PL
MILWAUKEE, WI

1/14/2014

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	In the large cooler there is a raw pork butt on a shelf store next to and over ready to eat produce and other ready to eat foods. There also is raw shell eggs with grapes sitting on top of them. Raw meats and shell eggs need to be stored on the bottom shelves away from produce and ready to eat foods. All food must be protected from cross-contamination.	1/28/2014
Improper Hold		
3-501.16	Raw shell eggs in the small prep cooler were 57F and precooked sausage patties and precooked egg patties were 58F at the same cooler. Repair small prep cooler to hold hazardous foods at 41F or below. Move food to another cooler until repair is made. Potentially hazardous food must be held cold at 41 degrees of below.	1/28/2014
3-501.17	Precooked egg and sausage patties were not date marked along with hot dogs, chicken breasts, deli meat and pulled pork. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	1/28/2014
Personal Hygiene		
2-401.11	Hot tea being drunk on prep counter while employee was prepping food. Store personal bevegues on non food prep areas. Employees may only eat in designated areas not in the food preparation area.	1/28/2014
5-205.11	The hand sink was blocked by dirty dishes in it. Handsink was not available for use. Make sure the handsink is always available.	1/28/2014

CDC Risk Violation(s): 5



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Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
4-301.14	There is a greasy oiled pan sitting on the induction burner with olive oil and spray oil next to it. You cannot do grease production in your kitchen for customer food and employee food and have been warned in the past. Remove the induction burner and any equipment used on it or install a ventilation hood system.	1/28/2014
4-601.11	Clean the inside of the toaster oven.	1/28/2014
	Clean the wall over the 4 compartment sink.	
5-202.11	The drain on the rinse compartment is broken and the sink will not hold water. Repair immediately so that dishes may be washed in the proper order - wash, rinse and sanitize. Repair plumbing.	1/28/2014

Good Practice Violation(s): 3

Total Violations: 8

Notes:

On 1/14/2014, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature